



Valentine's Day  
SPECIAL MENU

/13th & 14th February/



## APPETIZERS

- |   |    |
|---|----|
| <b>SIX ON THE HALF SHELL</b>  | 20 |
| Oysters, Lemon Ginger Mignonette, fresno chili hot sauce, lemon.  |    |
| <b>BAKED BRIE AND FIGS</b>  | 18 |
| Triple cream brie, Caramelized figs, dukkah, pomegranate seeds, roasted crushed pistachios, Tawari honey. Served with Pita Chips. |    |

## ENTREE

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|--|----|
| <b>HALIBUT EN PAPILLOTE</b>  | 38 |
| Briami veg, parsley, basil , aleppo and piquillo peppers, capers, in a tarragon mousseline sauce. Served with lemon scented rice.  |    |
| <b>SURF AND TURF BOARD</b>   | 79 |
| 200z Picanha steak, served with lemon garlic guajillo shrimp, smashed truffle fingerling potatoes, maple glazed carrots, charred asparagus. Drizzled with chimichurri. Made for two. |    |
| <b>BRAISED BEEF CHEEK RISOTTO</b>  | 31 |
| Lemongrass and red wine braised beef cheek, garlic butter swiss chard, creamy saffron risotto, red wine jus. Topped with truffle scented allumettes.                                 |    |

## DESSERT

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|---|----|
| <b>KISS AND TELL</b>  | 15 |
| Decadent chocolate brownie layered with silky chocolate mousse, finished with freeze-dried passion fruit and berries on a vibrant raspberry yuzu paint. |    |





## TAPAS

- Mediterranean Mezze Platter

25

Labneh, baba ghanoush, muhammara & hummus; pickled vegetables, olives, and house-made pita chips. Perfect for sharing.
- Charcuterie Board

35

St. Lawrence Market cured meats, artisanal cheeses, house condiments, and grilled focaccia. Made for two.
- Crispy Fried Calamari

20

Chickpea-fried calamari with bruschetta, spicy aioli, and frisée.
- Bruschetta

16

Grilled rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.

## PASTA E RISO

Certain items containing alcohol can be made without.  
Please ask your server for details.  
Add Grilled Chicken Breast +8 |  
5 Wild Red Prawns +10 |  
Add a Small Market or Caesar Salad +5 |  
\*All pastas contain dairy.

- Rigatoni Bolognese

24

Beef Bolognese, Basilico, red wine, fresh rigatoni pasta. (Sauce contains dairy.)
- Corn and Crab Mezze Luna

32

Local handmade mezze luna filled with rich mascarpone and crab, nestled in a brown butter corn emulsion, finished with confit tomatoes, chives, and Argentinian red shrimp.
- Paella Valenciana

30 / 58

(For One or For Two)  
Traditional Bomba rice, Spanish saffron sofrito, in-house smoked chicken, grilled chorizo, manila clams, PEI mussels, red Argentinian shrimp.

## SALADS & VEGAN

- Classic Caesar

12 / 19

Romaine, house-made croutons, crispy capers, Parmigiano-Reggiano, and HOTHOUSE Caesar dressing.
- Roasted Caprese Salad

20

Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, and pomegranate molasses.
- Cauliflower Dukkha

24

Blanched and fried cauliflower, hummus, Egyptian hazelnut dukkha, lemon tahini dressing, fresh mint.

ADD PROTEIN  
Balsamic Marinated Tofu — 8  
Grilled Chicken Breast — 8  
Red Wild Prawns (5) — 10  
Grilled Organic Atlantic Salmon Filet (6 oz) — 15

## FARM TO SEA

- Steak Frites

40

10oz Grilled Picanha steak, fries, Brandy Peppercorn sauce, chimichurri.
- Moroccan Chicken Tagine

28

Braised Moroccan cinnamon curry chicken. Onion, carrots, cinnamon curry chicken jus, smoked paprika couscous, confit tomatoes, fresh mint, fresh parsley.
- Saffron Cinnamon Lamb Shank

38

Saffron & cinnamon braised lamb shank, curry and raisin rice, lamb jus, orange and pomegranate molasses, roasted onion.

Many items can be modified — please talk with your server. We have gluten-free pasta.  
Substitute starch for lemon scented rice, French fries, savoury mashed potatoes.